codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 05/15

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session
Rome, Italy, 4-9 July 2005

REPORT OF THE FOURTEENTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

Jeju-Do, Republic of Korea, 7-10 September 2004

Note: This document incorporates Codex Circular Letter 2004/47-ASIA

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CX 3/10.2 **CL 2004/47-ASIA**

September 2004

To: **- Codex Contact Points**
- Interested International Organizations

From: **Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO,00100 Rome, Italy**

Subject: **Distribution of the Report of the 14th Session of FAO/WHO Coordinating Committee for Asia (ALINORM 05/15)**

A. Matters for Adoption by the 28th Session of the Codex Alimentarius Commission

Proposed Draft Standard for Ginseng Products at Step 5 of the Procedure (para 26, Appendix II)

Governments wishing to submit comments on the implications which the Proposed Draft Standard may have for their economic interests should do so in writing, preferably by E-mail, in conformity with the Procedure for the Elaboration of Codex standards at Step 5, to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (E-mail: codex@fao.org) **before 15 March 2005.**

B. Request for comments

Proposed Draft Standard for Gochujang at Step 3 (para 50, Appendix III)

The Committee agreed to return the Section 3.1.2 (Optional Ingredients) and Section 4.3 (Flavour Enhancing Agents) in the Proposed Draft Standard for Gochujang to Step 3 for further comments and discussion in the next Coordinating Committee for Asia. Therefore, member governments of CCASIA wishing to submit comments on the above two Sections in the Draft Standard should do so, preferably by E-mail, to Codex Secretariate, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (E-mail: codex@fao.org) **before 15 September 2005**.

SUMMARY AND CONCLUSIONS

The summary and conclusion of the 14th session of the FAO/WHO Coordinating Committee for Asia are as follows:

Matters for Consideration by the Commission

The Committee agreed that the Regional Coordinating Committees had a very important role to play within Codex, in conveying the views of the Regions to the Commission. The Committee noted several views and opinions expressed by member countries including the proposal to convene the sessions of Regional Coordinating Committees annually (paras 8-13);

The Committee agreed to forward the *Proposed Draft Standard for Ginseng Products* to Step 5 for consideration by the Commission and further elaboration in the Codex process, preferably by the Codex Committee on Processed Fruits and Vegetables (CCPFV), as an international standard (paras 14-26);

The Committee agreed to nominate the Republic of Korea for appointment as Regional Coordinator by the 28th Session of the Commission (paras104-110).

Matters of Interest to the Commission

The Committee:

- decided to return the *Proposed Draft Standard for Fermented Soybean Paste* to Step 2 for redrafting by an electronic working group which would complete redrafting by March 2006 in order for the revised text to be circulated for government comments at Step 3, prior to the next session of the Coordinating Committee(paras 27-32).
- agreed to hold the *Proposed Draft Standard for Gochujang* at Step 4 until its next session, with the exception of Section 3.1.2 (Optional Ingredients) and Section 4.3 (Flavour Enhancing Agents), which were returned to Step 3 to invite further comments (paras 33-50);
- was informed that an FAO/WHO Workshop on Functional Foods was held on 6 September 2004 immediately preceding the Committee session and noted that the workshop fostered a useful exchange of information and views (paras 53-55);
- expressed its appreciation for the work of the Joint Technical Workshop on Residues of Veterinary Drugs without ADI/MRL convened by FAO and WHO and strongly supported that the recommendations of this workshop be implemented by Codex, FAO and WHO (paras 61-63);
- expressed its appreciation for the capacity building activities undertaken by FAO and WHO in the Region and fully supported continuous activity from FAO and WHO (paras 66-74);
- exchanged information on food control and food safety issues and on consumer participation in food standard setting in member countries of the Region (paras 75-103); and
- agreed that the Delegation of China, with assistance from Thailand, would submit a revised project document for refrigerated, non-fermented soybean products to the 56th Session of the Executive Committee for Critical Review.

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INTRODUCTION

1. The 14th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) was held in Jeju-Do, Republic of Korea from 7-10 September 2004. Dr. Jong Sei Park, former Commissioner, Korea Food and Drug Administration, chaired the meeting. The meeting was attended by 79 participants representing 16 Member Countries of the Region, and 20 participants from 3 Observer Countries, and 6 international organizations. The full List of Participants is attached to this report as Appendix I.

2. The session was opened by Dr. Chung-Sook Kim, Commissioner, Korea Food and Drug Administration. She highlighted the importance of active involvement of and efficient communication among all interested parties in enhancing food safety and building consumer confidence with particular reference to the priority to be placed on public health at the policy-making level. She stressed the need to further harmonize food standards internationally to facilitate trade while protecting consumers' health. The participants were also welcomed by Dr. Biplab K. Nandi, Senior Food and Nutrition Officer, Regional Office for Asia and the Pacific, on behalf of the Food and Agriculture Organization and Dr. Gerald G. Moy, Food Safety Department, on behalf of the World Health Organization.

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

3. The Coordinating Committee adopted the provisional agenda as the agenda for this session, with the understanding that the agenda item 3 would be discussed immediately after the agenda item 5. It also agreed that the following items would be considered under Agenda item 9 if time allowed:

- Proposal to develop a Standard for Refrigerated Non-fermented Soybean Products (proposed by China)
- FAO/WHO Technical Workshop on Residues of Veterinary Drugs without ADI/MRL (proposed by Thailand and the Committee decided to consider this issue pending the outcome of the consideration of this issue under the Agenda Item 4)
- Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (proposed by India)
- Proposed Draft Standard of the Code of Hygienic Practices for Egg Products (proposed by India)
- Proposed Draft Standard for Apples (proposed by India)
- Proposed Draft Standard for Soy Sauce (proposed by Indonesia)

MATTERS ARISING FROM THE 25TH (EXTRAORDINARY), 26TH AND 27TH SESSIONS OF THE CODEX ALIMENTARIUS COMMISSION AND THE 51ST, 52ND (EXTRAORDINARY), 53RD AND 54TH SESSIONS OF THE EXECUTIVE COMMITTEE (Agenda Item 2)[2]

4. The Committee was informed of key decisions and other outcomes of the sessions of the Executive Committee and the Commission that were held subsequent to the last session of the Coordinating Committee, as summarised in the working document.

Traceability/product tracing

5. Noting that the definition of traceability/product tracing had been adopted by the 27th Session of the Commission, the Delegation of India, supported by several other delegations, stated that mechanisms and procedures already existed at the national and international levels for facilitating the recall of unsafe foods and that the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), if it was to decide to proceed with the elaboration of principles for the application of traceability/product

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1 CX/ASIA 04/1 Rev.1, CRD 1 (comments of China), CRD2 (comments of India), CRD 9 (comments of China), Revised CRD13 (comments of Indonesia), CRD15 (comments of Thailand)

2 CX/ASIA 04/2, CL 2004/26- ASIA, CRD2 (comments of India), CRD5 (comments of China)

tracing, should consider the implementation of traceability/product tracing only on a case-by-case basis after taking into account all the following criteria:

- The nature and extent of risk has to be determined on the basis of specific risk assessment and only after this assessment should a product be considered for traceability;
- It should be demonstrated that traceability was an effective management option for the identified risk and that there was no other more cost effective alternative to manage that risk;
- The extent of application of traceability in the food chain should be clearly listed out on the basis of the risk assessment, practical applicability and the cost effectiveness;
- The cost/benefit analysis should be worked out in advance before traceability is considered for a particular product; and
- There should be a clear demonstration of the fact that traceability tracing will not be used as a technical barrier to trade.

6. The Delegation of India also stated that traceability/product tracing should apply only to processed foods and that primary products and processes should be excluded. Some other delegations expressed the view that it was premature, at this stage, to recommend precluding primary products from the areas where traceability/ product tracing could be applied. These delegations stated that experiences in emergency situations such as those related to bovine spongiform encephalitis (BSE) had shown that there were cases where traceability/product tracing needed to be applied starting at the primary production level. The Observer from IACFO stated that traceability/product tracing could also be used for the purpose of consumer information.

Proposed Draft Principles for Risk Analysis for Food Safety

7. The Delegation of India suggested that the Coordinating Committee for Asia recommend to the Codex Committee on General Principles (CCGP), when considering the Proposed Draft Principles, CCGP should not include the precautionary principle, which had already been settled in the 24th Session of the Commission, and should recognise economic and technical constraints of developing countries. Ecological and environmental conditions should not be part of the risk assessment process, the risk assessment process should lead to an option to manage the identified risk, and the risk management measures should not be more trade restrictive than required from the food safety point of view and should not constitute unjustified trade barriers.

Review of the Regional Coordinating Committees

8. The Committee recalled that a Circular Letter had been issued to invite government comments in the following areas:

- Role of Regional Coordinating Committees in furthering the objectives of the Codex Alimentarius Commission;
- Membership of Regional Coordinating Committees, including their current geographic coverage;
- Terms of reference of the Regional Coordinating Committees as set out in the Procedural Manual, including the relevance of developing regional standards;
- Effectiveness of Regional Coordinating Committees in respect of country participation record and of venues and meeting intervals (currently every two years);
- Respective roles of the Regional Coordinator as *ex officio* Chairperson of the Regional Coordinating Committee and the Member(s) of the Executive Committee elected on a geographic basis, particularly within the framework of the Executive Committee; and
- Any other issues.

9. No comments had been received in time in response to the Circular Letter; therefore no additional working document had been produced on this item.

10. The Delegation of Malaysia, referring to document ALINORM 03/26/11 Add.1, stated that sub-regional structures could be established in a flexible manner within Codex. The delegation was of the view

that the existing terms of reference of the Regional Coordinating Committees were adequate and did not require revision. The delegation was in favour of annual meetings of the Regional Coordinating Committees to facilitate regional coordination before each session of Commission, now being held every year, and to enhance participation of the countries in the Codex process and their capacity building in general.

11. In regard to the roles of Regional Coordinator and the Member of the Executive Committee elected on a geographic basis, the Delegation of Malaysia suggested that these two roles could be combined as proposed in document ALINORM 03/26/11 Add.1. The delegation proposed that the Coordinator and the Member should meet with each other before each session of the Executive Committee to discuss the issues of interest to the Region. It further proposed that the election process of the Members of the Executive Committee be made clear and transparent and that the term of office be the same for both the Coordinator and the Member.

12. The proposals of Malaysia were supported by India and Thailand. The delegation of China also supported Malaysia, concerning the annual meetings of the Regional Coordinating Committees.

13. The Committee agreed that the Regional Coordinating Committees had a very important role to play within Codex, in conveying the views of the Regions to the Commission. The Codex Secretariat pointed out that annual sessions of the Coordinating Committees would have budgetary implications not only for the host government and the Codex Secretariat but for all participating countries and would therefore require careful consideration. It was also pointed out that the programming of Codex sessions had become very tight due to the annual sessions of the Commission and the annual meetings of Coordinating Committees might make it difficult to schedule Codex sessions in a timely and efficient manner. Several members, while observing the constraints identified, supported the need for annual meetings of the Regional Coordinating Committees in the context of the annual meetings of CAC.

CONSIDERATION OF THE PROPOSALS FOR CODEX STANDARDS (Agenda Item 3)[3]

Proposed Draft Standard for Ginseng Products[4]

14. The Committee recalled that the new work had been approved by the 27th session of the Commission. The proposed draft standard had been prepared by Korea and had been circulated at Step 3 for government comments. The Delegation of Korea introduced the Proposed Draft Standard as contained in the working document.

General aspects

15. Some delegations stated that ginseng products were considered or regulated as functional foods and/or medicinal products under their national jurisdiction. They expressed the view that the standard should focus exclusively on those ginseng products used as foods.

16. The Committee agreed to consider the proposed draft standard section by section and made the following amendments.

Section 1: Scope

17. The Committee agreed to add a new sentence to stress the fact that the standard applied to the ginseng products used as foods or food ingredients and did not apply to those products used for medicinal purposes.

Section 2: Description

18. It was agreed to move the provisions on basic ingredients from Section 3.1 to Section 2.1. It was also agreed to amend the Section 3.1 accordingly.

19. The Delegation of China proposed to delete the reference to *P. quinquefolius* L. and *P. notoginseng* Burk, since these were not to be considered as genuine ginseng. The Delegation of Korea clarified that the 27th Session of the Commission approved as new work the elaboration of a standard inclusive to all

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3 CX/ASIA 04/3

4 CX/ASIA 04/3 Annex 1, CX/ASIA/ 04/3-Add.1, CRD4 (comments of China), CRD7 (comments of Thailand), CRD10 (comments of Japan)

varieties of ginseng and this was reflected taking into account the request of the Commission. After an exchange of views, the Committee agreed to retain the reference to the two species in the square brackets.

Section 3. Essential Composition and Quality Factors

20. In addition to the amendment made to Section 3.1 (see para. 18), the Committee agreed to explicitly indicate in Section 3.2 that the list of optional ingredients were applicable only to ginseng compound.

21. In regard to Sections 3.3.1 (d) and 3.3.2 (e), it was agreed to put in square brackets the reference to Rb1 and Rf, with the understanding that the identification of Rg1 would be sufficient for the purpose of the Section if the products covered by the standard were limited to those derived from *Panax ginseng* C.A. Meyer.

22. In Section 3.6, the Committee agreed that the text should refer to the Codex General Guideline on Sampling, instead of the Codex Sampling Plans for Prepackaged Foods (AQL-6.5), which had been replaced by the former at the 27th session of the Commission. The same amendment was agreed to for Section 8.1.

Section 7. Labelling

23. The Committee agreed to insert a new first paragraph, as part of labelling requirements, to the effect that clear marking should indicate that the product was not intended for medicinal purposes and that the product was only used for specified population groups. It was agreed to retain the latter provision in square brackets, given that it would require further consideration on how to define such population groups.

Section 8. Methods of Analysis and Sampling

24. It was agreed that Section 8.1 should refer to the Codex General Guidelines on Sampling (see para. 22). The delegation of Thailand requested that the methods used in Sections 8.5, 8.6, and 8.7 should include the reference of those methods.

Annex C (Identification of ginsenosides [Rb1, Rf,] Rg1)

25. The title and text of this annex was amended by inserting the reference to Rb1 and Rf in square brackets (see para. 21). It was agreed to amend the introductory paragraph to recognise that ginsenosides could be analysed by using either thin layer chromatography (TLC) or by high performance liquid chromatography (HPLC) rather than by both.

Status of the Proposed Draft Standard for Ginseng Products

26. The Committee decided to forward the Proposed Draft Standard to Step 5 for consideration by the 28th Session of the Commission and further elaboration in the Codex process, preferably by the Codex Committee on Processed Fruits and Vegetables (CCPFV), as an international standard. It was agreed that the Sections on labelling and on methods of analysis and sampling would be referred to the Codex Committees on Food Labelling and on Methods of Analysis and Sampling, respectively. The Proposed Draft Standard is attached to this report as Appendix II.

Proposed Draft Standard for Fermented Soybean Paste[5]

27. The Committee recalled that the new work had been approved by the 27th Session of the Commission. The proposed draft standard had been prepared by Korea and had been circulated at Step 3 for government comments.

28. The Delegation of Korea introduced the Proposed Draft Standard as contained in the working document. The delegation clarified that the reference to “Doenjang” was removed from the proposed draft in order to make the standard applicable to a wide range of products of the same category.

29. Many delegations stated that the scope of the proposed draft standard needed to be further expanded to address a larger number of fermented soybean products commonly available in the Region.

30. Some delegations expressed the view that the section on food additives as drafted was rather restrictive and several other additives could be added to the list.

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5 CX/ASIA 04/3 Annex 2, CX/ASIA/ 04/3-Add.1, CRD4 (comments of China), CRD6 (comments of Korea), CRD7 (comments of Thailand), CRD10 (comments of Japan)

31. The Committee agreed that the proposed draft standard should be redrafted in the light of the comments provided.

Status of the Proposed Draft Standard for Fermented Soybean Paste

32. The Committee decided to return the Proposed Draft Standard to Step 2 for redrafting by an electronic working group chaired by the Republic of Korea. The working group would be open to all countries of the Region. China, Indonesia, Japan, Malaysia, Singapore and Thailand expressed their desire to participate in the working group. The redrafting would be completed by March 2006 and the revised text be circulated for government comments at Step 3, prior to the next session of the Coordinating Committee.

Proposed Draft Standard for Gochujang[6]

33. The Committee recalled that the new work had been approved by the 27th Session of the Commission. The proposed draft standard had been prepared by Korea and had been circulated at Step 3 for government comments.

34. The Delegation of Korea introduced the Proposed Draft Standard as contained in the working document. The delegation clarified that the reference to "Hot Pepper Fermented Soybean Paste" was removed from the title of the proposed draft, in recognition of the fact that the use of soybean was optional in the manufacturing of the product.

General aspects

35. Several delegations supported the elaboration of the standard applicable to Gochujang only, provided that other similar but different products were clearly excluded from the scope of the document. In this connection, the Committee was reminded that the new work approved by the Commission was exclusive of non-fermented hot pepper products. In reply to the question as to whether it was desirable for Codex to elaborate a standard addressing one specific product, the Codex Secretariat explained that the matter was up to the Committee concerned to decide within the framework decided by the Commission.

36. The Committee agreed to consider the proposed draft standard section by section and made amendments as follows.

Section 1: Scope

37. The Committee agreed to add a new sentence at the end of the current paragraph to the effect that the standard did not apply to chilli paste or chilli sauce products having red pepper as the main ingredient.

Section 2: Description

38. It was agreed to amend Section 2.1 (Product Definition) to take account of the production methods in which red pepper powder and other ingredients were added after fermentation.

Section 3. Essential Composition and Quality Factors

39. The Delegation of Japan, referring to Conference Room Document 10, proposed to add fermented seasoning, animal and vegetable extracts, and hydrolized proteins in the list of optional ingredients (Section 3.1.2). Other delegations and observers stated that consumers often believed that Gochujang did not comprise ingredients of animal origin and that consumers should be informed of the presence of these ingredients, if used, through food labelling.

40. After a thorough exchange of views, the Committee agreed to add only "fermented seasoning" and "hydrolysed vegetable protein" as optional ingredients in square brackets.

41. The Delegation of Bangladesh stated that numerical values for alcohol content should be included in Section 3.2, especially for labelling purposes. The Delegation also observed that Section 3.2.1 (Quality Factors) was not detailed enough for conducting appropriate product testing.

42. The Committee however decided to retain the current Section 3.2 as drafted. The Delegation of Bangladesh reserved its position on this decision.

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[6] CX/ASIA 04/3 Annex 3, CX/ASIA/ 04/3-Add.1, CRD4 (comments of China), CRD6 (comments of Korea), CRD7 (comments of Thailand), CRD10 (comments of Japan)

Section 4. Food Additives

43. The Delegation of Japan, referring to Conference Room Document 10, proposed to add a number of compounds in Section 4.3 (Flavour Enhancing Agents). As consensus was not reached at this stage, the Committee agreed to retain the current Section 4.3 in square brackets, for further review.

Section 6. Weights and Measures

44. In regard to Section 6.1.1 (Minimum Fill), at the request of the Delegation of China, the Committee agreed to amend the reference from "20g" to "15g" as the tolerance for a product whose indicated weight was not more than 1,000g. It was also agreed to amend the lower tolerance level from "98%" to "98.5%" for a product whose indicated weight is 1,000g – 5,000g.

Section 8. Methods of Analysis and Sampling

45. The Committee agreed that the proposed draft standard should refer to the Codex General Guidelines on Sampling, instead of the Codex Sampling Plans, throughout the document.

46. The Committee noted that Section 8.2 (Methods of Analysis) was yet to be developed.

Other aspects

47. The Delegation of Thailand, supported by the Delegation of Bangladesh, noted that no provision on contaminants was included in the proposed draft standard and requested clarification as to the format being followed by Codex commodity standards in general. The Secretariat indicated that while a Section on contaminants was often included in commodity standards, especially in those applicable for products composed of a single main ingredient, the need for such section was to be decided by the Codex Committee concerned on a case-by-case basis, and that the Maximum Limits/Levels developed by the Committee on Pesticide Residues and on Food Additives and Contaminants and adopted by the Commission would uniformly apply whether or not provisions on contaminants were included in the commodity standard.

48. The Representative of WHO noted that the inclusion of Maximum Levels for contaminants in Codex standards was being reviewed in the light of developments under the Codex General Standard for Contaminants and Toxicants in Food. The Representative noted that Codex would only establish a Maximum Level for a contaminant in a particular food or food group if the level of the contaminant in the food represented a significant source of dietary exposure, e.g. 10% of the PTWI. This approach was considered consistent with the WTO Agreement on the Application of Sanitary and Phytosanitary Measures, which called for health and safety requirements for food to be based on sound scientific assessment of the risk.

49. The Committee agreed not to include a section on contaminants in the proposed draft standard at this stage. The Delegation of Thailand expressed its reservation on this decision of the Committee.

Status of the Proposed Draft Standard for Gochujang

50. The Committee agreed to hold the Proposed Draft Standard at Step 4 until its next session, with the exception of Section 3.1.2 (Optional Ingredients) and Section 4.3 (Flavour Enhancing Agents), which were returned to Step 3 to invite further comments. The Committee agreed that Section 8.2 (Methods of Analysis) would be developed by the Republic of Korea and be circulated at Step 3 for government comments, prior to the next session of the Committee. The Proposed Draft Standard is attached to this report as Appendix III.

REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF CODEX ALIMENTARIUS COMMISSION (Agenda Item 4)[7]

A. PROGRESS REPORT ON THE FAO/WHO CONSULTATIVE PROCESS ON PROVISION OF SCIENTIFIC ADVICE TO CODEX AND MEMBER COUNTRIES

51. The Representative of WHO presented a summary of progress in the review of FAO/WHO programmes relating to the provision of scientific advice to Codex and member countries, including the most recently held FAO/WHO workshop (Geneva, January 2004) and a final expert consultation or

[7] CX/ASIA 04/4

intergovernmental meeting that would be held to prepare specific recommendations for FAO and WHO. In addition, the Committee was informed that a WHO-implemented project in cooperation with FAO would consider the harmonization of certain aspects of the risk assessment methods used for dose-response analysis and for exposure assessment.

B. REQUESTS FOR SCIENTIFIC ADVICE FROM CODEX SUBSIDIARY BODIES

52. The Representative of WHO noted that FAO and WHO had received many requests for scientific advice from Codex subsidiary bodies, including this Committee. Addressing all these requests was beyond the currently available resources of FAO and WHO. The Representative noted that the main constraint was insufficient funding and that member countries should consider providing extrabudgetary funding to FAO and WHO to ensure the timely provision of scientific advice.

C. FAO/WHO EXPERT MEETINGS AND CONSULTATIONS

FAO/WHO Workshop on Functional Foods[8]

53. The Committee was informed that an FAO/WHO Workshop on Functional Foods was held on 6 September 2004 immediately proceeding the Committee session. The Representative of FAO provided a short summary of the workshop, which included reports on the current status of functional foods in several countries. While no recommendations were made, the workshop fostered a useful exchange of information and views.

54. The delegation of the Republic of Korea expressed the view that the functional foods should be safe and provide health benefit beyond what normal nutrients could achieve and that both safety and effectiveness of functional foods should be evaluated by internationally established scientific methods. The delegation requested FAO and WHO to convene an FAO/WHO Expert Consultation as early as possible to elaborate guidelines to be used for this purpose.

55. In this context, the WHO Representative noted that WHO and FAO were planning a joint technical workshop on the methodologies for nutrient risk assessment to be held in 2005. The Representative of FAO indicated that FAO was planning a regional meeting on functional foods to be held in Bangkok, 16-18 November 2004.

56. The WHO Representative presented a summary of three meetings of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) regarding food additives, contaminants and residues of veterinary drugs in food.

57. One meeting of the Joint FAO/WHO Meeting on Pesticide Residues (JMPR) was held during the reporting period. It was noted that the most serious delay in the provision of scientific advice was related to the evaluation of residues of pesticides.

58. The Committee was informed of the continued efforts by FAO, OIE and WHO on the issue of antimicrobial resistance resulting from non-human usage of antimicrobials, especially their use to promote growth and to prevent disease. Two workshops were convened jointly, resulting in recommendations for a range of possible risk management options for future consideration by Codex.

59. Regarding other microbial hazards, the Committee was advised of the completion of the risk assessment of *Listeria monocytogenes* in ready-to-eat foods and the development of risk assessments for *Vibrio* spp. in seafood and for *Camplylobacter* spp. in broiler chickens, to be completed by the end of 2004. The Committee was also informed of an FAO/WHO meeting on *E. sakazakii* which might be present in powdered infant formula. The Committee was also informed that FAO/WHO guidelines on exposure assessment and risk characterization of microbial hazards in food would be completed before the end of 2004.

60. Concerning biotoxins in bivalve molluscs, the WHO Representative noted an FAO/IOC/WHO workshop was held in March 2004 to consider approaches to establishing maximum levels for a number of biotoxins and methods for their analysis. An expert consultation would be held at the end of September 2004 to review technical papers prepared as a result of the workshop. The Committee was also informed of an FAO/WHO expert consultation on food derived from genetically modified (GM) animals held in

[8] CRD 15 (comments of Thailand)

November 2003. The consultation concluded that the safety assessment approach recommended for GM plants could be extended to GM animals.

Residues of Veterinary Drugs without ADI/MRL

61. The Representative of FAO informed the Committee that a Joint FAO/WHO Technical Workshop on Residues of Veterinary Drugs without ADI/MRL in Foods was held (Bangkok, 24 - 26 August 2004) and reported on its outcome and recommendations. The workshop recommended that JECFA could establish a list of temporary MRLs for drugs currently without MRLs based on national/regional evaluations, which after a certain time period could be made permanent if the original evaluations were not put into question or if JECFA was able to establish an ADI and propose an MRL. The Committee was also informed that the drugs which were seen as important in developing countries and had national approval could be assessed by a consultative process that might involve JECFA and subsequently be added to the list of temporary MRLs. The Committee noted that a pre-publication copy of the main report was made available to the Committee.

62. The Delegation of Thailand reminded the Committee of the trade issues arising from the detection of residues of veterinary drugs without ADI/MRL. The Delegation pointed out that the analytical method adopted by importing countries often required very low detection levels without any consideration of the linkage to risk assessment of the residue level. The delegation stated that the Codex Alimentarius Commission, particularly the Committee on Residues of Veterinary Drugs in Foods (CCRVDF) and JECFA should implement the recommendations as soon as possible. The delegation also stressed the importance of establishing an international network of official laboratories and of developing a regulatory framework in this matter. The position of the Delegation of Thailand was strongly supported by India and Indonesia. The Delegation of India further proposed that a working group be constituted to support the work of CCRVDF. India and Indonesia expressed their willingness to support such a group.

63. The Committee expressed its appreciation for the work of FAO and WHO in this area and strongly supported that the recommendations of this workshop be implemented by Codex, FAO and WHO. The Committee also noted that the outcome of the workshop would be brought to the attention of the forthcoming session of the Codex Committee on Residues of Veterinary Drugs in Foods for its consideration and action as appropriate.

D. OTHER FAO AND WHO ACTIVITIES RELATED TO THE PROVISION OF SCIENTIFIC ADVICE

64. The Representative of WHO informed the Committee of the preparation of a guidance document on the application of HACCP in small and less developed businesses. The Committee was informed that FAO had established a network of technical experts on preparedness for response to nuclear emergencies in collaboration with IAEA and that WHO had also established a network of collaborating centers on radiation emergency medical preparedness.

65. The Committee also noted that with participation of OIE and WHO, FAO had convened an expert consultation on community based veterinary public health in October 2003 and an expert consultation in November 2003 to recommend strategies to develop guidelines for Good Agricultural Practices (GAP).

CAPACITY BUILDING FOR FOOD STANDARDS AND REGULATIONS (Agenda Item 5)[9]

66. The Committee invited the Representatives of FAO and WHO to present global, regional and international capacity building activities relevant to the region undertaken in part or in whole by FAO and WHO since the last session of the Coordinating Committee, including a brief report on regional or national capacity building activities that were planned for the immediate future. Most of the capacity building activities have been carried out jointly by FAO and WHO, sometimes in association with other organizations.

67. In particular, the Committee was reminded of the upcoming Second Global Forum of Food Safety Regulators (GF-2) (12-14 October 2004, Bangkok, Thailand) and a number of side events planned in conjunction with this forum.

[9] CX/ASIA 04/5, CRD 7(comments of Thailand)

68. The Committee noted various global initiatives in which FAO and WHO were involved, including (i) the FAO/WHO/OIE/WTO/World Bank Standards and Trade Development Facility, which had funded an FAO/WHO project to assist the low income countries of Asia and the Pacific in Developing Food Standards within a Risk Analysis Framework and to which countries could apply for project funding; (ii) the FAO/WHO Project and Trust Fund for Enhanced Participation in Codex; and (iii) the WHO Global Salmonella Surveillance network (Global Salm-Surv). Global FAO projects currently underway, including (i) *The Enhancement of Coffee Quality through the Prevention of Mould Formation,* which has been implemented in India and Indonesia in the Region and (ii) *Improving the Quality of Fresh Fruits and Vegetables*, were also mentioned.

69. The Representative of WHO noted that through its Regional Offices and Representatives in countries, all member countries had been requested to nominate one or more contacts for the International Food Safety Authorities Network (INFOSAN) and one contact for INFOSAN Emergency. About 90 countries had responded to this request and the delegates were encouraged to ensure that INFOSAN and INFOSAN Emergency contact points were identified for their countries. In this regard, WHO was establishing a list of emergency contact points for the purposes of the Codex Principles and Guidelines for the Exchange of Information during Food Safety Emergencies, which had been adopted at the 27th session of the Commission.

70. The Representatives of FAO and WHO drew the attention of the Committee to a number of tools developed by FAO and WHO, most of which were available through the FAO and WHO websites and/or in print copies. The *International Portal on Food Safety, Animal and Plant Health* (www.ipfsaph.org) and the FAO and WHO newsletters in food safety were highlighted as valuable information sources.

71. The Committee took note of the seminars, workshops, and projects which had been implemented or planned at the regional level. Many of these activities were held in collaboration with ILSI and/or other partners. The Committee also noted that a number of field projects by FAO and WHO were completed, underway, or requested in many countries of the Region.

72. The Committee expressed its appreciation for the capacity building activities undertaken by FAO and WHO in this region.

73. The Delegation of Thailand submitted an information paper (CRD 7) regarding their capacity building activities at both national and international levels. The delegation stressed the need for further FAO/WHO assistance in capacity building in the area of traceability/product tracing and in risk analysis, including the training of risk assessors and other experts.

74. The Observer from the International Life Sciences Institute (ILSI) stated that ILSI had supported the use of scientifically sound risk assessment as a basis for food safety regulatory systems. The Observer expressed the willingness of ILSI to continue to cooperate with FAO and WHO by assisting in the organization of seminars and workshops.

INFORMATION AND REPORTS ON FOOD CONTROL AND FOOD SAFETY ISSUES INCLUDING CODEX STANDARDS (Agenda Item 6)[10]

75. The Committee was informed of the recent developments and current status on food control and food safety issues in countries in the Region. The following is a summary of the individual statements made. Many of the countries present provided information in written form, either in the formal working paper or as Conference Room Documents. These documents would be made available from the Codex website[11].

Bangladesh

76. So far, Bangladesh had adopted 40 Codex standards as national standards. Bangladesh had developed standards for food safety. Much emphasis had been put on safety of food. Bangladesh also had adopted HACCP standards for domestic food processing and exporting industries. Bangladesh had made

[10] CL 2004/26-ASIA, CX/ASIA 04/6 (comments of Indonesia), CRD 2 (comment of India), CRD 3 (comment of Philippines), CRD 7 (comments of Thailand), CRD 8 (comments of China), CRD 11 (comments of Malaysia), CRD 12 (comments of Korea), Revised CRD 14 (comments of Indonesia), CRD 16 (comments of Korea), CRD 17 (comments of Japan)

[11] http://www.codexalimentarius.net

regulations for mandatory certification of 54 products food in 1985 by an ordinance. Manufacturers and importers of these 54 items were to follow the mandatory standards which were in line with Codex standards.

Bhutan

77. Bhutan had established a National Food Inspectorate under the Bhutan Agriculture and Food Regulatory Authority (BAFRA) of the Ministry of Agriculture. To take into account the role of other stakeholders of the food industry, BAFRA was governed by a Management Board with members from the private sector, the Ministry of Health, the Ministry of Finance and the Ministry of Trade and Industry. All of BAFRA's activities including its regulatory work in the field of food safety must be reported to the Management Board for its approval. A number of food inspectors had been trained and a food analytical laboratory was under construction which would be equipped with basic equipment through a TCP project of FAO.

78. Bhutan considered that capacity building was of utmost importance in the development of food safety measures for the country. Participation in Codex meetings was a very important part of capacity building in the area. As part of a TCP project of FAO on strengthening food control and Codex, a draft Food Act had been prepared and finalized recently and was expected to be enacted in 2005. A National Codex Committee had been established along with a Codex Contact Point.

Cambodia

79. The Cambodian government had established an Interministerial Committee responsible for coordinating the control and safety of foods. This Committee also acted as National Codex Committee. The Ministry of Commerce, through the Department of Cambodia Import and Export Inspection and Fraud Repression (CAMCONTROL), was the leading food authority responsible for inspection of food imports, exports and market surveillance. CAMCONTROL Department was tasked to be the Codex Contact Point, the Secretariat of the National Codex Committee and the WTO Sanitary and Phytosanitary Inquiry Point. The Ministry of Industry, Mining and Energy was responsible for food quality at the food production/processing lines. The Ministry of Agriculture, Forestry and Fisheries was in charge of the control of animal diseases and phytosanitary issues at the primary production level. Cambodia was looking for strengthening participation of consumer associations.

China

80. Chinese government had paid growing attention to food safety in the last several years in the following ways: (a) Organizational reform of food safety administration. Establishment of the State Food and Drug administration (SFDA) in 2003 with the function of coordination, comprehensive inspection and management, and the pre-marketing approval of health foods; (b) Strengthening of food safety regulations and standards; (c) Adoption of "Action Plan on Food Safety" in 2003 in response to a WHO Resolution on food safety and with a view to implementing the Food Hygiene Law; (d) Strengthening of food safety inspection and management by launching "Safe Food and Drug Programme" in 2003 with participation of the eight relevant Ministries; and (e) Strengthening of basic agriculture system and applied research on agricultural management and relevant products.

India

81. The Government of India had initiated, in October 2003, a five-year project with the World Bank funding for Capacity Building of Food and Drug Control Administration. Under this project, 29 food laboratories were being upgraded. The project would train approximately 5000 food analysts, food inspectors and small manufacturers of food products. The project also aimed at developing an electronic management information system linking Central and State offices and Central and State laboratories to ensure better monitoring and data collection. The project would promote and support GMP and HACCP in food industries. India had also benefited from FAO assistance in strengthening of the Codex coordination mechanism in the country. The project, which terminated in May 2003, set up a National Codex Centre and its webpage and drew up an agenda for harmonization of national standards with Codex standards.

Indonesia

82. In 2001, Indonesia established a National Agency for Drug and Food Control (NADFC) as well as a Total Food Safety Control policy to control food safety from farm to table. The policy was based on integrated intersectional approach by involving all related government agencies. NADFC networking with

district governments was also strengthened particularly for the improvement of competency of district food inspector through special training program. In 2004, Indonesia set up a national forum called Integrated Food Safety System, coordinated by NADFC. The Agency was in the process of reviewing all food safety standards and regulations, using Codex Standards as benchmark. National Standardization Agency (BSN) acts as the Codex Contact Point whose one of the main function was to facilitate activities related to food standard development in Indonesia. Moreover, as the chairman of the Drafting Group on Fermented Milk Drinks, Indonesia led the group to intensely conduct the preliminary discussion with both Secretariat of CCMMP and IDF, to establish an action agenda of future discussion to reach reasonable consensus on whether to make addition of a subcategory or to prepare a new draft. For the next CCMMP session, Indonesia would initiate electronic discussion among the member of the drafting group. In this endeavour, Indonesia sought the Committee members' support, advice and suggestion. Any country wishing to be informed of that progress of the group could contact Indonesian Codex Contact Point.

Japan

83. Japan had introduced a risk analysis approach to the national food safety framework under the Food Safety Basic Law (enacted in May 2003). After the enforcement of this law, the Food Safety Commission had been established (July 2003) under the Cabinet Office to carry out risk assessment activities; the Ministry of Agriculture, Forestry and Fisheries (for agricultural, livestock and fishery products) and the Ministry of Health, Labour and Welfare (for food safety) were in charge of risk management. In addition, these three agencies were working closely to ensure risk communication related to food safety.

Republic of Korea

84. The national food safety systems and policies of the Republic of Korea were based on the Food Sanitation Act, Dietary Health Supplement Act under the responsibility of Ministry of Health and Welfare for overall food safety issues, and on the Meat and Poultry Products Processing Act under the responsibility of the Ministry of Agriculture and Forestry for meat and poultry products safety. Various risk assessment and risk management activities carried out by the Korea Food and Drug Administration included identification of food products containing unauthorized illegal anti-impotence drug analogue ingredients. The government was willing to provide any technical resources for residues of those drugs and analogues in food, and to contribute to building an Asian network to share data and information for the detection and elucidation of the compounds. The National Veterinary Research and Quarantine Service and the National Fisheries Products Quality Inspection Service were also playing an important role.

Laos

85. In Laos, the Ministry of Health, Food and Drug Department was responsible for food safety, development of food safety regulations and standards, issued food export and import certificates and permissions, provided training services for food producers in application of GMP and HACCP and disseminating information on food safety to the public. There were two advisory bodies to the Food and Drug Department (Food and Drug Administrative Commission and the Laos National Codex Committee), which were composed of the representatives from relevant Ministries. The capability of Lao to participate in the Codex activities was not considered as sufficient and was looking forward to enhancing this capability in cooperation with the other countries especially in the Asian region.

Malaysia

86. The Ministry of Health had established the National Food Safety and Nutrition Council in 2001, a multi-sectoral forum to set clear policies and strategies for the continuous improvement of the food safety programme. The Ministry of Health had formulated a National Food Safety Policy in 2002 which aimed at providing direction to all stakeholders in establishing and implementing food safety measures. To effectively implement the National Food Safety Policy in a more coordinated and integrated manner, a National Plan of Action on Food Safety had also been formulated in 2002. The action plan clearly defined the role of each stakeholder and the action to be taken. The activities being strengthened included: formulation and review of food legislations, certification, enforcement, laboratory services, research and monitoring, and participation in international and regional fora.

Mongolia

87. In Mongolia, a National Committee had been established in 2002 by the Government's resolution, under the Ministry of Food and Agriculture with the purpose of implementing national programmes and enforcing the inspection activities in food section. This Committee approved Codex Implementing Unit, which would collaborate with the Codex Alimentarius Commission, and designated the State Secretary of Ministry of Food and Agriculture as the head of the Unit. The Government of Mongolia was implementing measures in order to achieve the objectives of the Government's action plan, Rome Declaration of 1996 and President's Orders "Some measures to improve food safety control" and "Food security, food safety and nutrition", a National Programme which had been developed in cooperation with FAO and WHO experts.

Myanmar

88. Myanmar FDA had been established in 1995 under the Ministry of Health. After the National Food Law was enacted in 1997, Myanmar had enhanced the food control work. However, Myanmar still needed to upgrade national food control activities and laboratory capability. During this interim period, Myanmar was following Codex guidelines and standards. MFDBA was the authority for food and drug matters at the national level. Myanmar was participating in the ASEAN Harmonization Food Safety Standards.

Nepal

89. In Nepal, the Department of Food Technology and Quality Control, under the Ministry of Agriculture and Cooperatives, was the single agency responsible for enforcing food safety and quality control. This Department was also acting as Codex Contact Point of Nepal. A National Codex Committee had been established comprising of representatives from government agencies, consumers, industries and academic society. Food legislation had recently been revised to incorporate SPS measures and suggestions from the FAO Legal Office. There was an ongoing FAO-ILSI project to promote harmonization of generic food legislations. In addition, there were also WHO projects to promote capacity building and food safety.

Singapore

90. The Agri-Food and Veterinary Authority of Singapore was the national food safety authority. It regulated the safety of all domestically produced food and imported food, set and enforced food standards. Singapore's food regulations and control procedures were constantly reviewed to keep abreast with changes and developments in food safety internationally. Codex standards were used as reference in the development of new standards. To further strengthen its food safety framework, a new Veterinary Public Health Centre with the latest analytical equipment capable of testing a wide range of microbiological and chemical hazards in food had been set up.

Sri Lanka

91. Sri Lanka had recently established a National Codex Committee. The Ministry of Health was responsible for food safety issue. The national regulations on food safety and food standards were formulated based on Codex and in this sense, harmonization of national standards with Codex standards and guidelines was being achieved. Among other features of the national legislation on food safety were food surveillance and mandatory notification systems of selected food-borne diseases. How to regulate dietary supplements and functional foods was an emerging concern to the food safety authority. With respect to capacity building, Sri Lanka had benefited from technical assistance programmes by FAO and WHO, but wished to have more assistance in the areas of advanced training. In this respect, Sri Lanka proposed establishment of a regional training center that could provide advanced training in the area of food safety and hygiene in the country and the region.

Thailand

92. Thailand had declared the year 2004 to be the year of food safety. The objective of this campaign was to make food from Thailand equally safe for both local consumption and export to make safety standards in compliance with international standards. Some activity highlights included; review and development of law, regulations and standards to conform with international standards and to be based on risk analysis; promotion of Good Agricultural Practice at farm level and establishment of GAP standard for various plants and animals; enforcement of mandatory GMP for all food processing plant; strengthening of food inspection and surveillance and rapid alert system for food-borne diseases; expansion and improvement of

laboratory services; creation of consumers' food safety awareness through mass media and school and community campaigns

Viet Nam

93. In Viet Nam, a certain number of governmental institutions, belonging to different Ministries, were responsible for food safety and food control. This multi-ministerial involvement system on food safety and control was facing many challenges arising from increasingly industrialized production and integration with the world economy, which included: overlaps and gaps in the coverage of the responsibilities of governmental institutions; dispersion of authorities and laboratories; and multifold set-up of food safety control system at all levels in the "from farm to table" control approach. Therefore, Viet Nam was looking for ward to a discussion on the organizational pattern of a national food control and food safety authority at the forthcoming Regional Conference and at a future session of the Coordinating Committee for Asia. Such a discussion would form a basis for negotiating multilateral agreements between countries, harmonizing standards, facilitating and promoting free trade for enterprises among member countries. Viet Nam proposed that after drawing up experiences from different countries, CCASIA should propose appropriate organizational patterns at national level for Asian countries.

Other matter

94. The Committee was informed that instances had been observed where the Codex Contact Point was transferred from a government branch to another without any official notification being made to the Codex Secretariat. The Committee noted that the list of Codex Contact Points maintained in the Codex Secretariat was also used by WHO when processing individual applications for the FAO/WHO Trust Fund for Enhanced Participation in Codex and that it was of utmost importance to keep the list updated.

CONSUMER PARTICIPATION IN FOOD STANDARD SETTING AT THE CODEX AND NATIONAL LEVEL (Agenda Item 7)[12]

95. The following is a summary of the reports made by the delegations and observers.

India

96. India had set up a National Codex Committee and Shadow Committees corresponding to the Codex Committees. These Committees included representatives from the different departments in the government, representatives from industry and consumer organisations. Consumers were involved in the decision making process of Codex agenda items. At the national level, the Central Committee for Food Standards (CCFS) was the highest body to advise the Central Government on the implementation of the Prevention of Food Adulteration Act, the national regulatory framework for food safety. The CCFS had five representatives nominated by the Central government to represent the consumer interest. The government had been taking measures for improving consumer awareness on issues relating to food safety and had organized training programmes for building capacity of consumer organizations. Consumer representatives as well as the representatives from industry were also included in the Indian delegations to different Codex Committees, wherever considered necessary.

Indonesia

97. Public consultations were usually held by government institutions through participation of consumers' organizations at regular meetings. The Codex Contact Point was in the process of establishing a website to ensure that the public could access information about Codex activities as well as draft national positions, and to facilitate their participation in developing national positions. When developing national positions for Codex meetings, the National Codex Committee (NCC) was assisted in technical matters by a working group consisting of representatives from institutions concerned, including consumer organizations, experts, and representatives of food industries. Each institution might propose national positions to be discussed by the working group. Results of working group discussion were submitted to NCC for policy decision before submitting to the Codex Secretariat as Indonesian positions.

[12] CL 2004/26-Asia, CX/ASIA 04/7(comments of Indonesia), CRD 2(comments of India), CRD 3(comments of Philippines), CRD 11(comments of Malaysia), CRD 12(comments of Korea), CRD 17(comments of Japan)

Republic of Korea

98. The Food Sanitation Act and the Dietary Health Supplement Act required the establishment of the Food Sanitation Council and the Dietary Health Supplement Council under the Ministry of Health and Welfare to discuss and provide advice on matters regarding food and dietary supplement policies in general, standards and specifications, food labelling etc. Various consumer organizations were participating in the policy making process and in the standards and specifications setting through these Councils' activities. Currently the percentages of NGOs' participation in these Councils ranged from 12 to 25%. There was no National Codex Committee established at this moment, however, the government was encouraging interested consumer organizations to actively participate in Codex activities.

Thailand

99. The National Codex Committee of Thailand had been operational for almost 40 years. The Committee had established a number of Sub Committees and Working Committees with representatives from the concerned sectors covering the food chain, including primary production, food industry association, university, government authority and consumers. There were a number of consumer organizations in Thailand, with varied interests and views. The comments from consumers were always welcome for formulating national Codex positions and for national standard elaboration, through correspondence, seminars and public hearing meetings.

Malaysia

100. Consumer organizations were represented in the National Codex Committee, the Codex Sub-Committees, the Codex Task Forces and the Codex Working Groups as well as the various inter agency Codex Committees addressing specific subjects. At the same time, consumer participation was also sought in the setting of national legislation and in the National Food Safety and Nutrition Council.

Sri Lanka

101. There were two levels of consumer participation. One was the case where consumers were required to participate based on a statutory recommendation and the other was on a voluntary basis. Since the voluntary system did not appear to ensure sustainable participation of consumers, measures were under consideration to widen the opportunities for consumer participation.

International Association of Consumer Food Organizations (IACFO)

102. IACFO had been actively involved in Codex since 1999. To promote consumer participation, IACFO had made efforts to distribute Codex information to consumers, such as Internet broadcasting and daily reports during Codex Committees (www.tabemono.info). IACFO supported the use of Measurable Objectives, the Checklist in the circular letter CL 2004/10 ASIA (CX/ASIA 04/7) to promote consumer participation.

Consumers International (CI)

103. CI's recent global survey had shown that many governments were still facing significant challenges when providing for effective consumer participation in their national food safety policy process. CI recommended that (1) national governments should allocate a separate fund for consumer NGO participation in Codex meetings and for building capacity of consumer NGOs to engage in food safety activities at the national level, (2) WHO and FAO should actively pursue greater interactions with CI Regional Offices, especially when planning regional capacity-building events, (3) CAC should revisit the consumer participation in its work, to assess progress since its 1999 action, and (4) WHO and FAO-World Bank capacity-building programmes should include modules for capacity-building of consumer NGOs**.**

NOMINATION OF COORDINATOR (Agenda Item 8)[13]

104. The Coordinating Committee noted that under Rule III.4 of the Rules of Procedure, the Commission at its next session would be invited to appoint a Coordinator for the Region, based on a proposal from the Member countries of the Region, in accordance with the established practice for the Coordinating Committee to provide a nomination for this purpose.

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13 CX/ASIA 04/8

105. The chairperson opened the floor to seek nominations for Coordinator.

106. The Delegation of Malaysia, supported by other delegations, expressed the view that the role of the Coordinator should preferably be assumed by countries on a rotational basis and on a single term, noting that such practice would contribute to the capacity building of the countries in the Region.

107. The Delegation of Malaysia nominated India. The Delegation of Thailand asked the chair to seek the concurrence of India in this matter. The Delegation of India stated that if there was a consensus in the Committee on this subject, India would be willing to serve as the Coordinator for Asia.

108. The Delegation of Bangladesh stated that a country, after having served as Coordinator for one term, could be invited to serve for a second term, in view of logistic and other benefits such continuity might provide. In this context, the Delegation nominated the Republic of Korea.

109. After an informal consultation among all the delegations present, the Delegation of India announced that in the spirit of consensus, which imbued the functioning of CCASIA, it would support the nomination of the Republic of Korea as Coordinator this time.

110. The Committee agreed to nominate the Republic of Korea as Coordinator for Asia. The Delegation of the Republic of Korea thanked all of the Delegations and accepted the nomination.

OTHER BUSINESS, FUTURE WORK, DATE AND PLACE OF NEXT SESSION (Agenda Item 9)[14]

Other Business

Refrigerated, non-fermented soybean products

111. The Coordinating Committee recalled that the proposal for elaborating a Codex standard for refrigerated non-fermented soybean products had been made at its 13th Session and that China had been asked to prepare a discussion paper for consideration by the present session.

112. The Delegation of China introduced its proposal (contained in Conference Room Documents 1 and 9) for the Codex Alimentarius Commission to begin the elaboration of a standard for the products mentioned above.

113. Several delegations supported the proposal from China to start new work in this area, while noting that the scope of the new work should be made inclusive of other related products manufactured in the Region.

114. The Committee agreed that the Delegation of China, with assistance from Thailand, would redraft the project document and submit a revised project document to the 56th Session of the Executive Committee for Critical Review.

Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management

115. The Delegation of India, referring to Conference Room Document 2, noted that the document "Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management" was under elaboration by the Codex Committee on Food Hygiene (CCFH).

116. The Delegation of India was of the view that the following points might be brought to the attention of the CCGP and the CCFH as these were necessary to take account of the interest of developing countries:

- The document should be prepared for application within Codex only, since the document on "Working Principles of Risk Analysis" to be applied by Governments was under preparation in the CCGP;
- Individuals/organisations performing dual roles of risk assessors and risk managers should be recognised in view of very limited resources available for risk analysis work in developing countries;

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[14] CRD1 and CRD9 (comments of China), CRD2 (comments of India), Revised CRD13 (comments of Indonesia) and CRD15 (comments of Thailand).

- The reference to precautionary principle should be deleted from the document, since there was no such term defined by the Codex. Use of this principle might lead to mis-interpretation and, consequently, to trade barriers.
- "Perceived barriers to trade" would not contribute to the identification of food safety issues.

117. The Delegation of India further stated that the document should indicate that the selection process of MRL options should be fully transparent and documented to ensure that all possible scientific justifications be taken into account so that the risk management option selected would be technical and economically feasible in all conditions and supported by sound scientific justifications; and that the risk management option should be assessed in the framework of the scope and purpose of risk analysis, and the option of not taking any decision should also be considered as one of the risk management options.

118. No other delegations expressed their views on this matter. Due to time constraints, the Committee was unable conclude its discussion on this issue.

119. The Committee could not discuss other items proposed under "Other Business" due to lack of time. Such items included:

- Proposed Draft Standard of the Code of Hygienic Practices for Egg Products (proposed by India)
- Proposed Draft Standard for Apples (proposed by India)
- Proposed Draft Standard for Soy Sauce (proposed by Indonesia)

Date and Place of the Next Session

120. The Coordinating Committee was advised that the date and place of the next session would be agreed upon by the Codex Secretariat and the Coordinator to be appointed by the next Regular Session of the Commission.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference on ALINORM 03/15
Proposed Draft Standard for Ginseng Products	5	28th CAC	para.26
Proposed Draft Standard for Gochujang	2/3/4	Republic of Korea Governments 15th CCASIA	para.50
Proposed Draft Standard for Fermented Soybean Paste	2	Governments 15th CCASIA	para.32
Project Document for Refrigerated, Non-fermented Soybean Products		China, assisted by Thailand 56th CCEXEC	paras 111-114
Nomination of Coordinator		28th CAC	paras104-110
Information and Reports on Food Control and Food Safety Issues		Governments 15th CCASIA	paras75-94
Consumer Participation in Food Standard Setting at National Level		Governments 15th CCASIA	paras 95-103

APPENDIX I

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APPENDIX II

PROPOSED DRAFT STANDARD FOR GINSENG PRODUCTS

(At Step 5 of the Procedure)

1. SCOPE

This standard applies to the ginseng products as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the products when indicated as being intended for further processing. This standard applies to the ginseng products used as foods or food ingredients and does not apply to those products used for medicinal purposes.

2. DESCRIPTION

2.1 Product Definition

The Basic Ingredient of ginseng products is fresh ginseng root suitable to eating, derived from *Panax ginseng* C.A. Meyer, [*P. quinquefolius* L. and *P. notoginseng* Burk], cultivated for commercial purposes.

2.1.1 Dried Ginseng

Dried Ginseng means the product

(a) manufactured by sorting out and washing fresh ginseng roots, and then sun drying or hot air drying or drying them using other recognized methods.

(b) manufactured by powdering or slicing the dried ginseng in the above section (a)

Dried Ginseng products are classified into four in the following way depending on the types of the products:

Main Root Ginseng processed only from the main root or from the main root with primary lateral roots maintained.

Lateral Root Ginseng processed from lateral roots and/or fine roots

Powdered Ginseng processed by powdering the Main Root Ginseng or the Main Root Ginseng & the Lateral Root Ginseng

Sliced Ginseng processed by slicing the Main Root Ginseng for a regular thickness in its width, length or diagonal.

2.1.2 Ginseng Extract Product

Ginseng Extract Product means the product manufactured by extracting soluble components of the dried ginseng in Section 2.1.1 (a) using water and/or ethanol. The product is classified as the follows:

Ginseng Extract means the product manufactured by extracting soluble components of the dried ginseng using water and/or ethanol, and then filtering and concentrating them.

Powdered Ginseng Extract means the product manufactured by powdering Ginseng Extract.

Ginseng Compound means the product manufactured by mixing Ginseng Extract as a basic ingredient with bulking agents and adding (or not adding) the extracts of edible plants. The product may be powdered or granulated after mixing.

2.2 Types of Ginseng

2.2.1 Dried Ginseng

2.2.1.1 White Ginseng

White Ginseng is manufactured when fresh ginseng roots are sun dried or hot air dried or dried using other recognized methods. The product has a milky white or light yellow color and may be classified in one of such product types as Main Root White Ginseng, Lateral Root White Ginseng, Powdered White Ginseng, and Sliced White Ginseng.

2.2.1.2 Red Ginseng

Red Ginseng is manufactured when fresh ginseng roots are heated using the steaming method or other recognized methods, and dried. The product has a dark reddish brown color and may be classified in one of such product types as Main Root Red Ginseng, Lateral Root Red Ginseng, Powdered Red Ginseng, and Sliced Red Ginseng.

2.2.2 Ginseng Extract Product

2.2.2.1 White Ginseng Extract Product

White Ginseng Extract Product is manufactured when soluble components of white ginseng are extracted. The product may be classified in one of such product types as White Ginseng Extract, Powdered White Ginseng Extract, and White Ginseng Compound.

2.2.2.2 Red Ginseng Extract Product

Red Ginseng Extract Product is manufactured when soluble components of red ginseng are extracted. The product may be classified in one of such product types as Red Ginseng Extract, Powdered Red Ginseng Extract, and Red Ginseng Compound.

2.3 Other Types of Ginseng Product

Other Types of Ginseng Product are permissible if they are in the following conditions:

(a) The types are to be distinctively differentiated from the ginseng product types presented in the above Section 2.2.

(b) The types shall meet all the quality-related requirements of this standard

(c) Characteristics of the types shall be adequately described in the ‘product labeling’ so as to avoid confusing or misleading consumers.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic Ingredients

Ginseng products as defined in Section 2.

3.2 Optional Ingredients (applicable only to ginseng compound)

Sugars
(including those as defined in the Codex
Standard for Sugars, Codex-STAN 212-1999)
Vitamins
Dextrin
Extracts of edible plants

3.3 Quality Factors

Ginseng shall have a normal flavor, color, taste and a ginsenoside pattern unique to ginseng.

3.3.1 Dried Ginsengs

(a)	Moisture	
	Main root ginseng	no more than 14.0%
	Lateral root ginseng	no more than 14.0%
	Powdered ginseng	no more than 9.0%
	Sliced ginseng	no more than 14.0%
(b)	Ash	no more than 6.0%
(c)	Water-saturated 1-butanol extracts	no less than 20 mg/g
(d)	Ginsenosides [Rb1, Rf,] Rg1	to be identified

3.3.2 Ginseng Extract Products

(a)	Moisture	
	Powdered ginseng extract	no more than 8.0%
	Ginseng compound (Granulated and Powdered type only)	no more than 10.0%
(b)	Solids	
	Ginseng extract	no less than 60.0%
	Ginseng compound (Fluid type only)	no less than 60.0%
(c)	Water-insoluble solids	
	Ginseng extract	no more than 3.0%
(d)	Water-saturated 1-butanol extracts	
	Ginseng extract	no less than 70 mg/g
	Powdered ginseng extract	no less than 100 mg/g
	Ginseng compound	no less than 7.0 mg/g
(e)	Ginsenosides [Rb1, Rf,] Rg1	to be identified

3.4 Definition of Defects

The following defects shall be applied to the main root ginseng and the lateral root ginseng, among dried ginseng.

(a) ***Insect-damaged ginseng***: Ginseng that is visibly damaged by insects or contains dead i nsects.

(b) ***Moldy ginseng***: Ginseng that is visibly affected by mold

3.5 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in Sections 3.3 and 3.4 shall be considered a "defective."

3.6 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Section 3.3, when the number of "defectives," as defined in Section 3.5, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex General Guidelines on Sampling.

4. CONTAMINANTS

4.1 Heavy Metals

The products covered by the provisions of this Standard shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for these products**.**

4.2 Pesticide Residues

The products covered by the provisions of this Standard shall comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission for these products..

4.3 Foreign matters

The products should not contain any foreign matter which can be removed by washing and other methods in the course of treating materials or any unsanitary foreign matter contaminated in the course of manufacturing the products.

5. HYGIENE

5.1 It is recommended that the product covered under the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

5.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

6. WEIGHTS AND MEASURES

6.1.1 Minimum Fill

The net weight of the product, as percentage of the indicated weight, shall not be less than 97%.

6.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill of Section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot should be considered as meeting the requirements of Section 6.1.1, when the number of "defectives", as defined in Section 6.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex General Guidelines on Sampling.

7. LABELLING

The product shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods (Codex STAN 1-1985, Rev. 1-1991).

7.1 The Name of the Product

The name of the product types shall be “White Ginseng”, “Red Ginseng”, “White Ginseng Extract Product”, or “Red Ginseng Extract Product” as defined in Section 2.2. In addition, minimum classification types of each of the said product types, as appropriate, can be used as a name of the product.

7.2 Country of Origin and Scientific Name of Species

The country of origin of both ginseng products and their materials shall be specified, and the same shall apply to the scientific name for ginseng species covered by this standard.

7.3 Lablling of Non-Retail Containers

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

7.4 Other Labelling Requirements

The products should have clear marking to the effect that 1) they are not intended for medicinal purposes, and [2) they are used for specified population groups.] If the product is to be made in accordance to Section 2.3, the label shall specify such appropriate and additional words or phrases as will avoid misleading or confusing consumers.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Sampling

Sampling shall be made in accordance with the Codex General Guidelines on Sampling.

In addition, the following applies to the sampling:

(a) Samples shall be selected and stored in a safe place to prevent deterioration.

(b) Precautions shall be taken to protect samples, sampled materials, sampling instruments, and sample containers from extraneous contamination.

(c) Samples shall be placed in clean dry glass containers with airtight stoppers or closures. They shall carry details of sampling, date of sampling, name of the vendor, and other pa rticulars of the consignment.

8.2 Determination of Moisture Content

According to AOAC 44.1.03

8.3 Determination of Solid Content

To be conducted according to AOAC 44.1.03, and calculated based on the content of solids.

8.4 Determination of Ash Content

According to AOAC 32.1.05

8.5 Determination of Water-insoluble Solids Content

According to the method described in Annex A

8.6 Determination of Water-saturated 1-butanol Extracts Content

According to the method described in Annex B

8.7 Identification of Ginsenosides [Rb1, Rf,] Rg1

According to the method described in Annex C

Annex A

Determination of Water-insoluble Solid Content

Accurately weigh 1g sample and place it into a 25ml centrifugal tube that is cooled in desiccator after being dried for 2 hours at 105°C. Add 15ml of distilled water and dissolve it. Centrifuge it for 15 minutes at 3000×g at 10~15°C, discard supernatant, and add 15ml of distilled water to the centrifugal tube containing the pellet. Then, repeat twice this centrifugation. Dry and reduce it to a constant weight in an oven, cool, weigh and calculate the content of water-insoluble solid content.

$$\text{water-insoluble solid content (\%)} = (W1-W0)/ S \times 100$$

S: weight of sample (g)

W1: weight of centrifugal tube and residue after drying (g)

W0: weight of centrifugal tube (g)

※ The method mentioned in Annex A is stipulated in the Korean Food Standards Law and improves the “AOAC Official Method 950.66.”

Annex B

Determination of water-saturated 1-butanol extracts

1. Preparation of water-saturated 1-butanol

Mix 1-butanol with water in the ratio of 70:30 in a separatory funnel, shake it vigorously for several minutes, and wait until it is separated completely into two layers. Collect 1-butanol layer (upper layer) for further extraction.

2. Analysis method

2.1 Dried Ginseng

Accurately weigh 5g of the sample which has been passed through a no less than 80-mesh standard sieve, place it in a three-legged 250ml flask, add 50ml water-saturated 1-butanol to it, re-flux it in a water bath at 70~80°C for 1 hour, and filter, cool and collect it in a 250ml separatory funnel. Then, repeat twice the extraction and filtration for the residue. Dissolve the extracts in 50ml distilled water in a separatory funnel, shake them vehemently, and wait until it is separated completely into two layers. Collect 1-butanol layer (upper layer) in an evaporation flask, vacuum-evaporate it, add 50ml diethyl ether to it, re-flux it in a water bath approximately at 46°C for 30 minutes, and decant the diethyl ether. Dry and reduce the residue to a constant weight in an oven, and cool, weigh, and calculate the content of 1-butanol extracts.

water-saturated 1-butanol extracts(mg/g) = (A-B)/ S

S: weight of sample (g)

A: weight of flask after concentrating and drying extracts (mg)

B: weight of flask (mg)

2.2 Ginseng Extract Products

2.2.1 Ginseng extract and powdered ginseng extract

Accurately weigh 2g of the sample, place it in a 100ml evaporation flask (as for Ginseng extract, vacuum-evaporate it after weighing). Add 50ml 1-butanol, re-flux it in a water bath at 70~80°C for 1 hour, and cool, filter, and collect it in a 250ml separatory funnel. Then, repeat twice the extraction and filtration for the residue. Dissolve the extracts in 50ml distilled water in a separatory funnel, shake them vehemently, and wait until it is separated completely into two layers. Collect 1-butanol layer in an evaporation flask, vacuum-evaporate it, add 50ml diethyl ether to it, re-flux it in a water bath approximately at 46°C for 30 minutes, and decant the diethyl ether. Dry and reduce the residue to a constant weight in an oven, and cool, weigh, and calculate the content of 1-butanol extracts according to the equation in Section 2.1.

2.2.2 Ginseng compound

Accurately weigh 10g of the sample, place it in a three-legged flask, add 50ml methanol to it, extract through shaking it at a room temperature for 1 hour, and filter it in an evaporation flask. Repeat the extraction and filtration for the residue. Wash the filter paper in 50ml methanol. Collect the methanol extract fluid and vacuum-evaporate it in a water bath. Dissolve the extracts in 50ml distilled water in a separatory funnel, place them in the separatory funnel, add 50ml 1-butanol to them, shake them vehemently, and collect the 1-butanol layer from the completely separated two layers. Then, apply twice the 1-butanol extraction to the water layer. Wash the butanol layer in 50ml distilled water. Collect the 1-butanol layer, vacuum-evaporate it, add 50ml diethyl ether to it, re-flux it in a water bath approximately at 46°C for 30 minutes, and decant the diethyl ether. Dry and reduce the residue to a constant weight in an oven, and cool, weigh, and calculate the content of 1-butanol extracts according to the equation in Section 2.1.

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Annex C

Identification of ginsenosides [Rb1, Rf,] Rg1

Ginsenosides of Ginseng products are analyzed by using either thin layer chromatography (TLC) or high performance liquid chromatography (HPLC).

1. Preparation of sample solution

Dilute the dried 1-butanol extract of Annex B with a ten-fold volume of methanol, dissolve completely, and filter it (through 0.45μm sieve).

2. Preparation of standard solution

Dissolve standard ginsenosides, such as ginsenoside-Rb1, -Rf, and -Rg1, in methanol to make a 1% solution and filter it (through 0.45μm sieve).

3. Identification

(a) Thin layer chromatography

Spot 2-5μl of the standard and sample solutions, as indicated in the above, on a TLC plate (silica gel), previously oven dried at 110°C for 15 minutes. Develop with an upper solution of 1-butanol:ethylacetate:water (5:1:4, v/v/v) or a lower solution of chloroform:methanol:water (65:35:10, v/v/v). Spray 10% sulfuric acid or 30% sulfuric acid-ethanol solution over a TLC plate and oven dry it at 110℃ for 5-10 minutes to reveal its color. Identify the ginsenosides of Ginseng products by comparing the Rf values and colors with those of standard ginsenosides.

(b) High performance liquid chromatography

Analyze the standard and sample solutions, as indicated in the above, with HPLC depending upon the operating condition. Identify ginsenosides of the sample by comparing retention times of the peaks with those of the standard.

<Operating condition>

Column : NH2 column, μ-Bondapak C18 column, or carbohydrate analyzing column

Detector : HPLC/RI or UV(203nm) or ELSD

(a) Eluent **:**

- RI : acetonitrile:water:1-butanol(80:20:10, v/v/v), or acetonitrile:water (80:20, v/v)
- UV : acetonitrile:water (30:70, v/v)
- ELSD : acetonitrile:water:isopropanol (94.9:5.0:0.1, v/v/v)

Flow rate **:**

- RI : 1.0ml/min
- UV : 1.5ml/min
- ELSD : 1.0ml/min

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APPENDIX III

PROPOSED DRAFT STANDARD FOR GOCHUJANG

(At Step 2/3/4 of the Procedure)

1. SCOPE

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard does not apply to chilli paste or chilli sauce products having red pepper as the main ingredient.

2. DESCRIPTION

2.1 Product Definition

Gochujang is a red or dark red pasty fermented food ~~manufactured when starch derived from grains is saccharified and then mixed with hot red pepper powder. Subsequently, the mixture is fermented and aged. More concretely, it is~~ manufactured through the following process:

(a) Saccharified material is manufactured by saccharifying grain starch with powdered malt, or by cultivating *Aspergillus* sp. in grains;

(b) ~~Red pepper powder, s~~Salt is~~and others are~~ mixed with the saccharified material obtained~~acquired~~ in the above (a). Subsequently~~Then~~, the mixture is fermented and aged;

(c) Red pepper powder is mixed and others may be mixed with the mixture before or after the fermentation process (b) above.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

3.1.1 Basic Ingredients

(a) Grains

(b) Red pepper (*Capsicum annuum* L.) powder

(c) Salt

(d) Potable water

3.1.2 Optional Ingredients

(a) Powdered *meju*[*]

* Fermented material of soybeans or the mixture of soybeans and grains using microorganisms (bacteria, molds and yeasts) in a state of nature

(b) Soybeans

(c) Sugars

(d) Distilled alcohol derived from agricultural products

[(e) Fermented seasoning

(f) Hydrolyzed vegetable protein **]**

3.2 Quality Factors

3.2.1 Quality Factors

(a) Capsaicin	not less than 10.0ppm (w/w)

(b) Crude protein not less than 4.0% (w/w)

(c) Moisture not more than 55.0% (w/w)

3.2.2 *Gochujang* shall have its unique flavour, odour, and the following qualities.

(a) Color: The product shall have a red or dark red color derived from red pepper (*Capsicum annuum* L.).

(b) Taste: The product shall have a hot and savory taste. It may also have a somewhat sweet taste and a somewhat salty taste.

(c) Texture: The product shall have an appropriate level of viscosity.

3.3 Classification of "Defectives"

Any container that fails to meet the applicable quality requirements, as set out in Sections 3.2, should be considered a "defective".

3.4 Lot Acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Sections 3.2., when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans in the ~~FAO/WHO~~ Codex General Guidelines on ~~Alimentarius~~ Sampling ~~Plans for Prepackaged Foods (AQL-6.5) (CAC/RM 42-1969)~~.

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

(INS No)	**(Name of Food additives)**	**(Maximum level)**
4.1	**Preservatives**	
200	Sorbic acid	1.0g/kg of sorbic acid
202	Potassium sorbate	single or combination
203	Calcium sorbate	
4.2	**Texturizers**	
452(i)	Sodium Polyphosphate	limited by GMP
452(ii)	Potassium Polyphosphate	limited by GMP
4.3	**[Flavour Enhancing Agents**	
621	MSG (Monosodium L-glutamate)	limited by GMP **]**

5. HYGIENE

5.1 It is recommended that the products to which this standard applicable should be manufactured and handled in compliance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997) and with other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

5.2 This product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Food (CAC/GL 21-1997).

6. WEIGHTS AND MEASURES

6.1.1 Minimum Fill

As for a product whose indicated weight is not more than 1,000g, the tolerance allowed shall be less than 15~~20~~g. As for a product whose indicated weight is 1,000-5,000g, the net weight of the product shall not be less than 98.5% of the indicated weight. As for a product whose indicated weight is more than 5,000g, the net weight of the produc t shall not be less than 99% of the indicated weight.

6.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill of Section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot should be considered as meeting the requirements of Section 6.1.1, when the number of "defectives", as defined in Section 6.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the ~~FAO/WHO~~ Codex General Guidelines on ~~Alimentarius~~ Sampling ~~Plans for Prepackaged Foods (AQL-6.5) (CAC/RM 42-1969)~~.

7. LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.1 Product Name

7.1.1 The name of product shall be “Gochujang”.

7.1.2 The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

7.2 Labelling of Non-Retail Containers

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Sampling

Sampling shall be conducted in accordance with the~~FAO/WHO~~ Codex General Guidelines on ~~Alimentarius~~ Sampling ~~Plans for Prepackaged Foods (AQL-6.5) (CAC/RM 42-1969)~~.

(a) Samples shall be stored in such a way as materials may not be heated up.

(b) Great care shall be taken so that samples, sampling equipment, and sampling containers may be protected from outside pollution.

(c) Samples shall be kept in a clean and dry container with its lid. The container shall carry detailed descriptions about sampling such as sampling date, seller's name, and other particulars of consignment sale.

8.2 Methods of Analysis

(Appropriate methods of analysis are under development.)